

**AMENDMENTS TO THE CLAIMS, COMPLETE LISTING OF CLAIMS**  
**IN ASCENDING ORDER WITH STATUS INDICATOR**

Please amend the following claims as indicated.

1. (Currently Amended) A method of manufacturing a drink made from beans as a raw material, wherein ~~it~~ the method comprises the steps of:

preparing a stabilized suspension ~~for preparing a stabilized suspension~~ by treating an aqueous slurry of whole grain-mash of beans once or a plurality of times using a homogenizer under a homogenizing pressure of 100 Kg/cm<sup>2</sup> (9.8 MPa) or more;

denaturing protein by adding a coagulant and/or ~~a~~ an acidic pH adjustor to said stabilized suspension to obtain a relevant protein denaturation raw material, and

~~performing the~~ a dispersing treatment for making the relevant protein denaturation raw material dispersed by a physical dispersing means.

2. (Currently Amended) The method of manufacturing a drink made from beans as a raw material of claim 1, wherein ~~it~~ the method further comprises a step of fermentation, ~~and for wherein~~ said fermentation step (1) comprises optionally adding saccharides as well as a lactic bacterium starter, if it is necessary and fermenting it as a step following and (2) follows the step of performing the dispersing treatment.

3. (Currently Amended) The method of manufacturing a drink made from beans as a raw material of claim 2, wherein ~~it~~ the method further comprises a step of performing a re-dispersing treatment for making ~~it~~ the relevant protein denaturation raw material re-dispersed by a physical dispersing means.

4. (Currently Amended) The method of manufacturing a drink made from beans as a raw material of claim 1, wherein one or more ~~than two~~ species of coagulant(s) and/or pH adjustor(s) are selected from the group consisting of magnesium chloride, calcium chloride and an acidic pH

adjustor.

5. (Currently Amended) The method of manufacturing a drink made from beans as a raw material of claim 1, wherein ~~a~~ the dispersing treatment and the re-dispersing treatment in said step of performing dispersing/re-dispersing treatments is are performed using a homogenizer ~~in from~~ said step of preparing ~~a~~ the stabilized suspension under a pressure of a homogenizing pressure which is equal to or less in than the homogenizing pressure of said step of preparing a the stabilized suspension.

Claims 6-9 (Canceled).

10. (Currently Amended) A method of manufacturing a solid fermented food made from beans as a raw material, wherein ~~it~~ the method comprises the steps of:

preparing a stabilized suspension by treating an aqueous slurry of whole grain-mash of beans once or a plurality of times using a homogenizer under a homogenizing pressure of 100 Kgf/cm<sup>2</sup> (9.8 MPa) or more;

denaturing protein by adding a coagulant and/or a pH adjustor ~~to the relevant said~~ stabilized suspension to obtain a relevant protein denaturation raw material;

performing ~~the~~ a dispersing treatment for making the relevant protein denaturation raw material dispersed by a physical dispersing means, and

~~fermenting for fermenting/solidifying the dispersed relevant protein denaturation raw material~~ by adding a lactic bacterium starter following the relevant step of performing a dispersing treatment, and

~~wherein said method manufactures it via a step of optionally maturing it the solid fermented food if it is necessary.~~

11. (Currently Amended) The method of manufacturing ~~a beans raw material~~ the solid fermented food made from beans as a raw material of claim 10, wherein saccharides as well as a lactic bacterium starter are optionally added if it is necessary.

12. (Currently Amended) The method of manufacturing ~~a beans raw material~~ the solid fermented food made from beans as a raw material of claim 10, wherein one or more ~~than two~~ species of ~~said~~ coagulant(s) and/or pH adjustor(s) are selected from the group consisting of potassium chloride, magnesium chloride, calcium chloride and an acidic pH adjustor.

Claims 13-15 (Canceled).

16. (New) The method of manufacturing a drink made from beans as a raw material of claim 1, wherein the step of preparing a stabilized suspension is repeated 2 to 4 times.

17. (New) The method of manufacturing a drink made from beans as a raw material of claim 1, wherein the treatment of the aqueous slurry of whole grain-mash of beans using the homogenizer occurs under a homogenizing pressure of 150 Kg/cm<sup>2</sup> or more.